

**THE UNITED STATES DISTRICT COURT
FOR THE DISTRICT OF THE NORTHERN MARIANA ISLANDS**

UNITED STATES OF AMERICA,

Plaintiff,

v.

COMMONWEALTH OF THE
NORTHERN MARIANA ISLANDS,
GOVERNOR OF THE NORTHERN
MARIANA ISLANDS,
COMMISSIONER OF THE
DEPARTMENT OF PUBLIC
SAFETY, SECRETARY OF THE
DEPARTMENT OF LABOR AND
IMMIGRATION, SECRETARY OF
THE DEPARTMENT OF
COMMUNITY AND CULTURAL
AFFAIRS,

Defendants.

CIVIL ACTION NO. CV 99-0017

STATUS REPORT

DIVISION OF YOUTH SERVICES

PART 2 OF 2 PARTS

April 1, 2006

**CHC DAILY
MENU**

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 03-05-06

Day: _____

BREAKFAST – Arrival Time: 0738

Officer's Signature: _____

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More				
Hot Cereal	150 or More				
Juice	40	Juice:			40°
Milk	38 - 40	milk			40°
		Fresh toast			40°
		Turkey bacon, apple			140°
		cookies			40°

LUNCH – Arrival Time: 1200

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	chicken soup			180°
Stew	160 or more				
Hot Starch	150 or more	Rice			180°
Hot Vegetables	160 or more	lettuce + tomatoe salad			50°
Canned fruits/Pudding	40 or less	cantaloupe			40°
		milk			40°
		dinner roll			40°

DINNER – Arrival Time: 1650

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Fish			160°
Stew	160 or more	rice.			180°
Soup	175 or more				
Hot Vegetables	160 or more	mix veg.			50°
Canned fruits/Pudding	40 or less	branges.			40°
Milk	40 or Less	milk			40°
		dinner roll bread.			40°

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tesp; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 03.04.06

Day: _____

BREAKFAST – Arrival Time: 0725

Officer's Signature: _____

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	twist bread.			40°
Hot Cereal	150 or More	Aruskado			188°
Juice	40	juice.			40°
Milk	38 - 40	milk			40°
		orange			40°
		crackers			40°

LUNCH – Arrival Time: 1215

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Ground beef.			160°
Stew	160 or more	.			
Hot Starch	150 or more	rice.			180°
Hot Vegetables	160 or more	carrots + peas salad			60°
Canned fruits/Pudding	40 or less	banana.			40°
		sandwich.			40°
		milk			40°

DINNER – Arrival Time: 1700

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	chicken.			160°
Stew	160 or more	rice			180°
Soup	175 or more	vege soup			180°
Hot Vegetables	160 or more	mix vege.			40°
Canned fruits/Pudding	40 or less	mix fruit.			40°
Milk	40 or Less	milk			40°
		crackers.			40°

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tbsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 03-03-06

Day: _____

BREAKFAST – Arrival Time: 0720

Officer's Signature: _____

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Poached eggs			160°
Hot Cereal	150 or More	add cereal			40°
Juice	40	juice			40°
Milk	38 - 40	milk			40°
		jelly			40°
		wheat toast.			40°

LUNCH – Arrival Time: 1215

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	BBQ chicken			160°
Stew	160 or more	rice			180°
Hot Starch	150 or more	Potatoe salad.			40°
Hot Vegetables	160 or more	green beans			40°
Canned fruits/Pudding	40 or less	Fresh grapes			40°
		Bread			40°
		milk			40°

DINNER – Arrival Time: 1655

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	FISH			160°
Stew	160 or more	S/RICE			180°
Soup	175 or more				
Hot Vegetables	160 or more	KADU KONU			180°
Canned fruits/Pudding	40 or less				
Milk	40 or Less	MILK			40°
		DINNER ROLL, COOKIE			40°

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 03-02-06

Day: _____

BREAKFAST – Arrival Time: 0712

Officer's Signature: _____

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Banan pancake			140°
Hot Cereal	150 or More	Grilled ham			140°
Juice	40	juice			40°
Milk	38 - 40	milk			40°
		cookies			40°

LUNCH – Arrival Time: 1210

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	roast turkey			140°
Stew	160 or more	rice			180°
Hot Starch	150 or more	dinner roll			40°
Hot Vegetables	160 or more	peas + carrots salad			40°
Canned fruits/Pudding	40 or less	Honey dew			40°
		wafers			40°
		oranges			40°

DINNER – Arrival Time: _____

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Ground beef			160°
Stew	160 or more	rice			180°
Soup	175 or more	Onion Soup			180°
Hot Vegetables	160 or more	Local veg. Salad			40°
Canned fruits/Pudding	40 or less	pot. lettuce + tomatoes salad			40°
Milk	40 or Less	cake			40°
		peach halves, milk			40°

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs;
Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 03-07-06

Day: _____

BREAKFAST – Arrival Time: 0720

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	scramble egg			140°
Hot Cereal	150 or More	steamed rice			130°
Juice	40	juice			40°
Milk	38 - 40	milk			40°
		toast			40°

LUNCH – Arrival Time: 1150

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Hamburger steak			160°
Stew	160 or more	string beans			140°
Hot Starch	150 or more	Rice			130°
Hot Vegetables	160 or more	Fruit salad			40°
Canned fruits/Pudding	40 or less	sweetest			40°
		dinner roll			40°
		milk			40°

DINNER – Arrival Time: 1650

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Pork loin.			160°
Stew	160 or more	rice			130°
Soup	175 or more	vege soup			130°
Hot Vegetables	160 or more	Cauliflower Salad + green beans			40°
Canned fruits/Pudding	40 or less				
Milk	40 or Less	milk			40°
		ham + cheese sandwich			40°

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 02-28-06

Day: _____

BREAKFAST – Arrival Time: _____

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More				
Hot Cereal	150 or More				
Juice	40				
Milk	38 - 40				

LUNCH – Arrival Time: 1200

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Grilled Turkey Sandwich			
Stew	160 or more				
Hot Starch	150 or more	califan			
Hot Vegetables	160 or more	Garden Soup.			
Canned fruits/Pudding	40 or less	Fruit mix cocktail wafers.			

DINNER – Arrival Time: 1700

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Fish			160°
Stew	160 or more	Rice			180°
Soup	175 or more	Corn Crab Soup.			180°
Hot Vegetables	160 or more	zucchini w/tomatoes.			140°
Canned fruits/Pudding	40 or less	dinner roll			40°
Milk	40 or Less	milk			40°

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 2-27-06

Day: _____

BREAKFAST – Arrival Time: _____

Officer's Signature: _____

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More				
Hot Cereal	150 or More				
Juice	40				
Milk	38 - 40				

LUNCH – Arrival Time: 1208

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	BBQ pork chops			160°
Stew	160 or more				
Hot Starch	150 or more	Potatoes			180°
Hot Vegetables	160 or more	mix vege			40°
Canned fruits/Pudding	40 or less	Orange			40°
		dinner roll			40°
		milk wafers.			40°

DINNER – Arrival Time: 1650

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	chicken			160°
Stew	160 or more	rice			180°
Soup	175 or more				
Hot Vegetables	160 or more	broccoli			140°
Canned fruits/Pudding	40 or less				
Milk	40 or Less	milk			40°
		dinner roll, sandwich.			40°

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs;
Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 02.24.06

Day: _____

BREAKFAST – Arrival Time: 0730

Officer's Signature: _____

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Pancake.			140°
Hot Cereal	150 or More				
Juice	40	Juice.			40°
Milk	38 - 40	juice milk			40°
		Banana			40°
		crackers.			40°

LUNCH – Arrival Time: _____

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140				
Stew	160 or more				
Hot Starch	150 or more				
Hot Vegetables	160 or more				
Canned fruits/Pudding	40 or less				

DINNER – Arrival Time: _____

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Pot Roast			160°
Stew	160 or more	rice			180°
Soup	175 or more	Vege Soup			180°
Hot Vegetables	160 or more	dinner roll			40°
Canned fruits/Pudding	40 or less	Peach halves.			40°
Milk	40 or Less	milk			40°

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs;
Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 02-25-06

Day: _____

BREAKFAST – Arrival Time: _____

Officer's Signature: _____

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More				
Hot Cereal	150 or More				
Juice	40				
Milk	38 - 40				

LUNCH – Arrival Time: 1200

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Chicken curry			160°
Stew	160 or more				
Hot Starch	150 or more	Rice			180°
Hot Vegetables	160 or more	broccoli			140°
Canned fruits/Pudding	40 or less	grapes.			40°
		tuna sandwich.			40°
		milk			40°

DINNER – Arrival Time: _____

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	beef.			160°
Stew	160 or more	rice.			180°
Soup	175 or more				
Hot Vegetables	160 or more	Vege soup.			180°
Canned fruits/Pudding	40 or less	apple.			40°
Milk	40 or Less	milk			40°
		peanut butter sandwich.			40°

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs;
Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 02.04.06Day: FridayBREAKFAST – Arrival Time: 0715

Officer's Signature: _____

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Scramble eggs			140°
Hot Cereal	150 or More	Oatmeal			180°
Juice	40	Juice			40°
Milk	38 - 40	milk			40°
		muffin			40°
		cookies			40°
		Banana			40°

LUNCH – Arrival Time: 1215

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Roast beef			140°
Stew	160 or more	Steamed Rice			180°
Hot Starch	150 or more	puttered carrots			90°
Hot Vegetables	160 or more	vege salad			
Canned fruits/Pudding	40 or less	Red fruited jello			40°
		wheat roll			40°
		milk			40°

DINNER – Arrival Time: _____

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140				
Stew	160 or more				
Soup	175 or more				
Hot Vegetables	160 or more				
Canned fruits/Pudding	40 or less				
Milk	40 or Less				

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tbsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 02-23-06Day: ThursdayBREAKFAST – Arrival Time: 0715

Officer's Signature: _____

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More				
Hot Cereal	150 or More				
Juice	40	Juice			40°
Milk	38 - 40	milk			40°
		French toast			60°
		Banana			40°
		Crackers			40°

LUNCH – Arrival Time: 1200

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Chicken			160°
Stew	160 or more				
Hot Starch	150 or more	browned potatoes			188°
Hot Vegetables	160 or more	Seasoned peas			88°
Canned fruits/Pudding	40 or less	Carrot, Raisin pineapple salad			40°
		Oranges			40°
		milk, cookies & dinner rolls			40°

DINNER – Arrival Time: 1700

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Pork Porkchop			160°
Stew	160 or more	Carb & Broccoli Salad			188°
Soup	175 or more	minestrone soup			188°
Hot Vegetables	160 or more	Rice			188°
Canned fruits/Pudding	40 or less	Pears halves			40°
Milk	40 or Less	milk, or cookies			40°
		peanut butter sandwich			40°

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:Scoops; cups, tbsn; tspn; bowl; handful; slices; slabs;
Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 02-22-04Day: WednesdayBREAKFAST – Arrival Time: 0705

Officer's Signature: _____

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	hash brown + scramble eggs.			140°
Hot Cereal	150 or More	toast			60°
Juice	40	juice			40°
Milk	38 - 40	milk			40°
		cookies			40°
					40°

LUNCH – Arrival Time: 1150

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	beef			140°
Stew	160 or more				
Hot Starch	150 or more	mash potatoes			180°
Hot Vegetables	160 or more	mix vege salad			40°
Canned fruits/Pudding	40 or less	peaches halves.			40°
		milk			40°

DINNER – Arrival Time: 1650

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Turkey.			165°
Stew	160 or more	rice			180°
Soup	175 or more	French Soup Onion			180°
Hot Vegetables	160 or more	vege salad.			40°
Canned fruits/Pudding	40 or less	oranges			40°
Milk	40 or Less	milk			40°
		dinner roll			40°

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 02-21-06Day: TuesdayBREAKFAST – Arrival Time: 0710

Officer's Signature: _____

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Savory egg			140°
Hot Cereal	150 or More	cold cereal			40°
Juice	40	juice			40°
Milk	38 - 40	milk			40°
		Banana			40°
		muffin			40°

LUNCH – Arrival Time: 12N

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Ham			140°
Stew	160 or more	Spice escalloped apptes.			160°
Hot Starch	150 or more	rice			180°
Hot Vegetables	160 or more	tomatoe salad			40°
Canned fruits/Pudding	40 or less	sandwich.			40°
		milk			40°
		dinner roll			40°

DINNER – Arrival Time: _____

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Fish.			145°
Stew	160 or more	rice			180°
Soup	175 or more	Corn crab soup.			180°
Hot Vegetables	160 or more	Asparagus			140°
Canned fruits/Pudding	40 or less	Orange.			40°
Milk	40 or Less	milk			40°
		dinner roll			40°

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tbsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 02-20-06Day: Monday

BREAKFAST – Arrival Time: _____

Officer's Signature: _____

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Scramble eggs.			140°
Hot Cereal	150 or More	cold cereal.			40°
Juice	40				
Milk	38 - 40	milk			40°
		wheat bread			40°
		Jelly.			40°
		crackers			40°

LUNCH – Arrival Time: 1200

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Spaghetti			140°
Stew	160 or more				
Hot Starch	150 or more	Pasta			140°
Hot Vegetables	160 or more				
Canned fruits/Pudding	40 or less	Orange.			40°
		French bread			40°
		bran Sandwich. milk			40°

DINNER – Arrival Time: 1710

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	chicken			160°
Stew	160 or more	squash w/ carrots + bell pepper.			60°
Soup	175 or more	Mushroom soup.			180°
Hot Vegetables	160 or more	rice			180°
Canned fruits/Pudding	40 or less	apples.			40°
Milk	40 or Less	milk			40°
		sandwich			40°

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 12-19-06Day: SundayBREAKFAST – Arrival Time: 0720

Officer's Signature: _____

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More				
Hot Cereal	150 or More				
Juice	40	Juice.			40°
Milk	38 - 40	milk			40°
		French toast			80°
		bacon			160°
		banana			40°

LUNCH – Arrival Time: 1015

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	chicken			160°
Stew	160 or more				
Hot Starch	150 or more	rice			180°
Hot Vegetables	160 or more	vege salad.			40°
Canned fruits/Pudding	40 or less	cantaloupe.			40°
		milk.			40°
		dinner roll bread.			40°

DINNER – Arrival Time: _____

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	seafood mix stirfry.			140°
Stew	160 or more	butter corn			80°
Soup	175 or more	veg soup.			180°
Hot Vegetables	160 or more	rice.			180°
Canned fruits/Pudding	40 or less	mandarine oranges			40°
Milk	40 or Less	milk			40°
		jello, sandwich.			40°

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs;
Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 2/18/06Day: SaturdayBREAKFAST – Arrival Time: 0720

Officer's Signature: _____

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More				
Hot Cereal	150 or More	Aruskado soup.			180°
Juice	40	juice.			40°
Milk	38 - 40	milk			40°
		twisted bread			40°
		orange.			40°

LUNCH – Arrival Time: _____

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140				
Stew	160 or more				
Hot Starch	150 or more				
Hot Vegetables	160 or more				
Canned fruits/Pudding	40 or less				

DINNER – Arrival Time: _____

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140				
Stew	160 or more				
Soup	175 or more				
Hot Vegetables	160 or more				
Canned fruits/Pudding	40 or less				
Milk	40 or Less				

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 02-17-06Day: FRIDAYBREAKFAST – Arrival Time: 0715

Officer's Signature: _____

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	<i>poached egg</i>			<i>140°</i>
Hot Cereal	150 or More	<i>wheat toast, cereal add</i>			<i>40°</i>
Juice	40	<i>juice:</i>			<i>40°</i>
Milk	38 - 40	<i>milk</i>			<i>40°</i>
		<i>jelly</i>			<i>40°</i>

LUNCH – Arrival Time: 1210Officer's Signature: Ph.

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	<i>BBQ chicken</i>			<i>160°</i>
Stew	160 or more	<i>S/rice.</i>			<i>180°</i>
Hot Starch	150 or more	<i>Potatoe salad</i>			<i>40°</i>
Hot Vegetables	160 or more	<i>Seasoned green beans.</i>			<i>60°</i>
Canned fruits/Pudding	40 or less	<i>orange. dinner roll</i>			<i>40°</i>
		<i>Sandwich.</i>			<i>40°</i>
		<i>Grapes. milk.</i>			<i>40°</i>

DINNER – Arrival Time: _____

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	<i>Fish.</i>			<i>160°</i>
Stew	160 or more	<i>kang kong</i>			<i>160°</i>
Soup	175 or more	<i>Vege. soup.</i>			<i>180°</i>
Hot Vegetables	160 or more				
Canned fruits/Pudding	40 or less	<i>dinner roll bread.</i>			<i>40°</i>
Milk	40 or Less	<i>milk</i>			<i>40°</i>
		<i>cookie. sandwich turkey.</i>			<i>40°</i>

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsp; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 02-16-06Day: ThursdayBREAKFAST – Arrival Time: 0716

Officer's Signature: _____

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Banana Pancakes			140°
Hot Cereal	150 or More				
Juice	40	Juice			38°
Milk	38 - 40	milk			40°
		Grilled ham			140°
		Orange			40°
		crackers			40°

LUNCH – Arrival Time: 1210

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Roast Turkey			160°
Stew	160 or more				
Hot Starch	150 or more	Baked potatoes			180°
Hot Vegetables	160 or more	Peas + carrots			60°
Canned fruits/Pudding	40 or less	Honey dew dew.			40°
		dinner roll			40°
		milk			40°

DINNER – Arrival Time: _____

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Beef			160°
Stew	160 or more				
Soup	175 or more	Miso soup			180°
Hot Vegetables	160 or more	VEGETABLE SALAD			40°
Canned fruits/Pudding	40 or less	PEACH HALVES			40°
Milk	40 or Less	MILK			40°
		CAKE			

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 02-15-06Day: WednesdayBREAKFAST – Arrival Time: 0720

Officer's Signature: _____

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Scramble eggs.			140°
Hot Cereal	150 or More	steamed rice.			180°
Juice	40	juice			40°
Milk	38 - 40	milk			40°
		Orange.			40°
		crackers			40°
		toast.			60°

LUNCH – Arrival Time: 1200

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Hamburger steak.			160°
Stew	160 or more				
Hot Starch	150 or more	Mashed potatoes.			180°
Hot Vegetables	160 or more	String beans			40°
Canned fruits/Pudding	40 or less	fruit salad			40°
		dinner roll			40°
		milk, cake, & sherbert			40°

DINNER – Arrival Time: 1700

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	PORK			160°
Stew	160 or more	RICE			180°
Soup	175 or more	vege soup.			180°
Hot Vegetables	160 or more	Pas + Calliflower salad			40°
Canned fruits/Pudding	40 or less	orange.			40°
Milk	40 or Less	milk.			40°
		dinner roll			40°

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 02-14-06Day: TuesdayBREAKFAST – Arrival Time: 0715

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	<i>Scuramble eggs.</i>			<i>140°</i>
Hot Cereal	150 or More	<i>turkey bacon</i>			<i>140°</i>
Juice	40	<i>juice</i>			<i>40°</i>
Milk	38 - 40	<i>milk</i>			<i>40°</i>
		<i>French toast</i>			<i>40°</i>
		<i>apple</i>			<i>40°</i>
		<i>crackers.</i>			<i>40°</i>

LUNCH – Arrival Time: 1145

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	<i>Turkey grilled sandwich.</i>			<i>140°</i>
Stew	160 or more				
Hot Starch	150 or more	<i>coleslaw.</i>			<i>40°</i>
Hot Vegetables	160 or more	<i>Italian garden soup.</i>			<i>180°</i>
Canned fruits/Pudding	40 or less	<i>Banana</i>			<i>40°</i>
		<i>milk</i>			<i>40°</i>
		<i>crackers</i>			<i>40°</i>

DINNER – Arrival Time: _____

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	<i>Fish</i>			<i>140°</i>
Stew	160 or more	<i>rice.</i>			<i>180°</i>
Soup	175 or more	<i>corn crab soup.</i>			<i>180°</i>
Hot Vegetables	160 or more	<i>zucchini + tomatoes.</i>			<i>60°</i>
Canned fruits/Pudding	40 or less	<i>pears halved, orange.</i>			<i>40°</i>
Milk	40 or Less	<i>dinner rolls.</i>			<i>40°</i>
		<i>milk</i>			<i>40°</i>

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 02-13-06Day: MondayBREAKFAST – Arrival Time: 0710

Officer's Signature: _____

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	scramble eggs.			140°
Hot Cereal	150 or More				
Juice	40	juice.			40°
Milk	38 - 40	milk			40°
		muffin			40°
		orange.			40°
		crackers			40°

LUNCH – Arrival Time: 1210

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	BBQ pork chop			140°
Stew	160 or more	crackers.			40°
Hot Starch	150 or more	Potatoes.			180°
Hot Vegetables	160 or more	mixed fresh vege			40°
Canned fruits/Pudding	40 or less	milk			40°
		wheat roll			40°
		watsof salad, &c.			40°

DINNER – Arrival Time: 1647

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	chicken dumplings.			140°
Stew	160 or more	rice.			180°
Soup	175 or more				
Hot Vegetables	160 or more	broccoli			40°
Canned fruits/Pudding	40 or less	carafaloupe.			40°
Milk	40 or Less	sandwich., milk			40°
		dinner rolls.			40°

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 02.12.06Day: SundayBREAKFAST – Arrival Time: 0700

Officer's Signature: _____

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Pancakes.			140°
Hot Cereal	150 or More	ham.			140°
Juice	40	Juice			40°
Milk	38 - 40	milk			40°
		crackers.			40°
		orange.			40°
		apple sauce.			40°

LUNCH – Arrival Time: 1140Officer's Signature: R.

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	chicken kielbasen			140°
Stew	160 or more	rice.			180°
Hot Starch	150 or more	Titiyas.			80°
Hot Vegetables	160 or more	Sauteed vege			150°
Canned fruits/Pudding	40 or less	mixed fruit fruits.			40°
		sandwich			40°
		milk.			40°

DINNER – Arrival Time: 1655

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Pot roast			140°
Stew	160 or more	rice			180°
Soup	175 or more	vege soup			180°
Hot Vegetables	160 or more	mix satael.			40°
Canned fruits/Pudding	40 or less	Peach. halves.			40°
Milk	40 or Less	milk.			40°
		Porketti, dinner roll.			40°

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 02-11-06Day: SaturdayBREAKFAST – Arrival Time: 0700

Officer's Signature: _____

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	hard boiled eggs.			140°
Hot Cereal	150 or More	Corn Soup.			182°
Juice	40	Juice.			40°
Milk	38 - 40	milk			38°
		cookies.			40°
		toast bread			40°

LUNCH – Arrival Time: 1230

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	chicken curry.			160°
Stew	160 or more				
Hot Starch	150 or more	Rice			182°
Hot Vegetables	160 or more	Broccoli salad			40°
Canned fruits/Pudding	40 or less	apples			40°
		dinner roll			40°
		cookies, milk & juice			40°

DINNER – Arrival Time: _____

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140				
Stew	160 or more				
Soup	175 or more				
Hot Vegetables	160 or more				
Canned fruits/Pudding	40 or less				
Milk	40 or Less				

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs;
Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 02.10.06Day: Friday.BREAKFAST – Arrival Time: 0715

Officer's Signature: _____

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Scramble eggs.			180°
Hot Cereal	150 or More	Oatmeal			180°
Juice	40	Juice			40°
Milk	38 - 40	milk			40°
		Apple muffin			60°
		orange.			40°
		crackers.			40°

LUNCH – Arrival Time: 1200

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Pot roast			140°
Stew	160 or more				
Hot Starch	150 or more	steamed rice.			180°
Hot Vegetables	160 or more	mixed veg			40°
Canned fruits/Pudding	40 or less	grape juice			40°
		dinner roll			40°
		jello, crackers, milk			40°

DINNER – Arrival Time: 1725

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Fried fish			160°
Stew	160 or more	ham rice.			180°
Soup	175 or more	miss soup.			180°
Hot Vegetables	160 or more	long beans			180°
Canned fruits/Pudding	40 or less	honey dew			40°
Milk	40 or Less	milk			40°
		ham & cheese sandwich.			40°

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs;
Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 02-09-06Day: ThursdayBREAKFAST – Arrival Time: 0722

Officer's Signature: _____

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	turkey bacon			140°
Hot Cereal	150 or More	French toast.			140°
Juice	40	juice.			40°
Milk	38 - 40	milk			40°

LUNCH – Arrival Time: 1150

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	chicken leg.			140°
Stew	160 or more				
Hot Starch	150 or more	baked potatoes.			180°
Hot Vegetables	160 or more	carrots + peas.			180°
Canned fruits/Pudding	40 or less	apples			40°
		pineapples + raisin salad			40°
		tuna sandwich. dinner roll			40°

DINNER – Arrival Time: 1705

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Pork brisket			160°
Stew	160 or more	rice			180°
Soup	175 or more	minestrone soup.			180°
Hot Vegetables	160 or more	carab + broccoli salad.			40°
Canned fruits/Pudding	40 or less	pear halves.			40°
Milk	40 or Less	milk			40°
		dinner rolls + cookies.			40°

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 02-08-06Day: Wednesday

BREAKFAST – Arrival Time: _____

Officer's Signature: _____

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	hash brown potatoes, scramble egg			140°
Hot Cereal	150 or More				
Juice	40	juice:			40°
Milk	38 - 40	milk			40°
		french toast			40°

LUNCH – Arrival Time: 1245

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	meat loaf			140°
Stew	160 or more				
Hot Starch	150 or more	mash potatoes.			180°
Hot Vegetables	160 or more				
Canned fruits/Pudding	40 or less	2 halves peach.			40°
		bread			40°
		sandwich, milk, cake.			40°

DINNER – Arrival Time: 1710

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Turkey.			140°
Stew	160 or more	rice			180°
Soup	175 or more				
Hot Vegetables	160 or more	Garden salad			40°
Canned fruits/Pudding	40 or less	banana			40°
Milk	40 or Less	milk			40°
		chocolate chips			40°

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 02-07-06Day: TuesdayBREAKFAST – Arrival Time: 0700

Officer's Signature: _____

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Scramble eggs.			140
Hot Cereal	150 or More	cold cereal			40
Juice	40	apple juice			40
Milk	38 - 40	milk			40
		Barana			40
		muffin			40

LUNCH – Arrival Time: 1210

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140				
Stew	160 or more	Hot spiced escalloped apples.			140
Hot Starch	150 or more	Tapioca			180
Hot Vegetables	160 or more	tomato salad			40
Canned fruits/Pudding	40 or less				
		milk			38
		wafers, bread			40

DINNER – Arrival Time: _____

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140				
Stew	160 or more				
Soup	175 or more				
Hot Vegetables	160 or more				
Canned fruits/Pudding	40 or less				
Milk	40 or Less				

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....